New varieties noted

By JAMES A. SMITH
Extension Agent

"The South 40"
by JAMES A. SMITH
EXTENSION AGENT

There are two new flue tobacco varieties available for '82 planting–K 399 and Va 182. K 399 was tested under the name McNair 3199 and was approved for release in 1980, but the seed supply was limited.

At four locations in 1981 the K 399 averaged 3185 pounds worth $5383 per acre. The Va 182 yielded 3040 pounds worth $5369 per acre.

Va 182 is a cross of Coker 319 and NC 95 while K 399 was developed from a cross of (Coker 319 X Coker 319) X NC 95. Both varieties are highly resistant to blackshank, susceptible to tobacco mosaic virus, low resistance to black root rot. Va. 182 is susceptible to root knot nematodes and carries moderate resistance to granville wilt. K 399 is resistant to root knot nematodes and carries a high resistance to granville wilt.

At the four Virginia locations in 1981 Clemson PD 4 released in 1980 was the high dollar value tobacco at $6042 per acre.

Try some of the new varieties, but do it slowly–never plant a major portion of your tobacco crop to a new variety. There are just too many variables.

* * *

The crowd was fairly small last week for re-certification of private applicators. If you wish to be re-certified, your final chance will be Tuesday evening, December 1, 7:30 p.m. at District Extension Office auditorium (across street from the Courthouse).

It will take about an hour and quarter to complete the process.

* * *

Grapes can be prunned as soon as they completely defoliate. It's a good job to put behind.

* * *

All these leaves being burned is such a waste. They can be used to plow back into the soil to add humus. Gardens have a way of getting tired and tight because we neglect to add organic mater or plant a cover crop.

* * *

Brown rot hit a lot of fruit trees this year. We can still see mumified fruit on many trees. It needs to be picked and burned.

* * *

Cut off asparagus tops as soon as they turn yellow from frost. Then burn. This gets rid of troublesome disease and berries.

* * *

Mice and rats can become a problem in the fall. When purchasing a bait, check to see if it is infested with weevils. This is a major problem. Weevils from rodent baits can infest other grain products in the home or barn.

* * *

Can animal disease be transmitted by pets licking one's face?

Yes, cats, dogs, hamsters and birds can transmit animal diseases (zoonoses) to people. Diseases such as pasteurellosis, ascariosis, salmonellosis, leptospirosis, rabies and others can be transmitted.

Teach children how to protect themselves.

* * *

Some soybean producers tell of extremely high harvest losses this year. There are so many beans can escape the bin–plants may be small, pods close to ground, pre-harvest shattering of beans, cutter bar height, improper adjustment of the reel and cylinder speed.

At $6.00+per bushel, it's worth checking field losses regularly.

* * *

A communication from Small Business Administration indicates that they intend to collect full installments this year on any outstanding loans.

* * *

I see that alfalfa seed sprouts are available in local grocery stores. A recent report says that 20% of alfalfa seed production is used in gourmet salads. This would be 23 million pounds: enough to plant one million acres.

Can that report be correct?

PRECIPITATION	
LAST WEEK	.02
THIS MONTH	.07

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Good news for homemakers

Cook that turkey!

By SHIRLEY W. WALTON
Extension Agent

How to Cook Thanksgiving Turkey

Thanksgiving is a special time and turkey on our table is synonymous with the Thanksgiving holiday.

It is very important that you handle poultry carefully. Whether you are baking a chicken or a turkey, you should keep the poultry frozen until ready to thaw and cook.

Any poultry product should be left in its water-tight plastic bag or wrapper until ready to thaw and prepare. Thaw poultry just until the neck and giblets can be removed from the inside or the legs move easily. Let a chicken or turkey thaw in one of these places:

1. In a refrigerator - Leave chicken or turkey in original plastic wrapper. Put on a tray or flat pan in the refrigerator. A small chicken takes about 12 hours to thaw; a large one about 1-½ days. A turkey less than 18 pounds taken 1 to 2 days to thaw; and one over 18 pounds taken 2 to 3 days to thaw.

2. In cold water - Put poultry in water-tight plastic bag in a large pan of water. Change the water often for quicker thawing. A chicken may take only one hour. A large turkey will take 6 to 8 hours.

3. In a double paper bag in a cool place - Leave chicken or turkey in original plastic wrapper. Put in a double paper bag and close tightly. Set on a tray or pan to catch drippings. Thawing takes about one hour per pound of chicken or turkey.

To roast a chicken or turkey, wash poultry and drain well. Sprinkle the inside cavity of the poultry with salt and pepper. Fold the neck skin over and fasten to back. Put the chicken or turkey breast side up in a large baking pan so as to catch drippings. Rub the skin with fat or oil. Roast until legs can be moved up and down easily and the thigh meat feels soft. Chicken and turkey should be cooked 25 to 30 minutes per pound. To keep poultry from over-browning, cover brown places with a thin, clean cloth moistened with fat or cover loosely with aluminum foil. You will find wings and legs are the parts of the poultry that are easier to brown than others.

Words of Caution: Do not stuff a turkey or hen with your favorite stuffing ahead of baking. If you insist on baking the stuffing in the poultry, be sure that this is done just as the poultry is going into the oven.

It is recommended that stuffing be baked separately in a casserole for the last hour of roasting. Baste the stuffing with a few spoonfuls of drippings from the turkey. Go light on the liquid added if you prefer a dry kind of crunch dressing which is especially good as a base for delicious gravy.

After your Thanksgiving meal, be sure to store the turkey or chicken and stuffing separately. Do not store together. Please follow these safety precautions when handling your turkey, chicken and stuffing for the Thanksgiving holiday season.

On behalf of the Appomattox County Extension Staff, I wish to extend to you our best wishes for a joyous Thanksgiving season. As we all stop, pause and count our blessings, may it be one of the nicest seasons of our year.

If you have a homemaking question or problem, you may call 352-8244 or write us at P. O. Box 488, Appomattox, Va. 24522. It is always so nice the hear from you and to help you.

Have a good Thanksgiving!

RECIPE OF THE WEEK
Geraldine's Corn Bread Dressing

1 box (10 oz.) corn bread mix
8 ounces pork sausage
¾ cup (1½ sticks) butter
1 cup chopped onions
1 cup chopped celery
1 cup sliced mushrooms
1 tablespoon poultry seasoning
3 cups herb seasoned croutons
¼ cup chopped parsley
¼ cup liquid from cooking giblets or milk

Bake corn bread according to package directions; cool. In skillet cook sausage until lightly browned; transfer to large bowl. Melt butter in skillet; saute onion, celery and mushroom until tender. Stir in poultry seasoning. Mix in with sausage. Break corn bread into pieces. Toss with sausage mixture along with croutons, parsley and giblet liquid. (Add ¼ cup more liquid if baking dressing separately.) Yield: 9½ cups.

Johnson completes training

Army Pvt. Scott W. Johnson, son of Mr. and Mrs. John W. Johnson of Route 1, Prospect, Va., has completed basic training at Fort Jackson, S. C.

During the training, students receive instructions in drill and ceremonies, weapons, map reading, tactics, military courtesy, military justice, first aid, and Army history and traditions.

His wife, Debbie, is the daughter of Mr. and Mrs. Joseph Mottley of Pamplin, Va.

Johnson is a 1978 graduate of Prince Edward County High School, Farmville, Va.

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WE WILL BE OPEN Thanksgiving Day 1 - 6 P.M. SANTA WILL BE HERE 2 P.M. TO 5 P.M.
SINGLE ELECTRIC — Candoller Clear Bulb Reg. 99¢ 69¢
BOXED PAIR Kissing Angels $1.00
CHRISTMAS Candles 6" canes, boots, balls Reg. '1.99 $1.00
Small Window — 3 Styles Wreaths Reg. 77¢ 2/$1.00
GE — 35 LITE MINIATURE Tree Light Set MULTICOLOR Reg. '4.99 $3.69 LIMIT 2
CANNON SOLID COLORS Bath Ensemble
BATH TOWELS — Reg. '1.99 2/$3.00
HAND TOWELS — Reg. '1.99 $1.00
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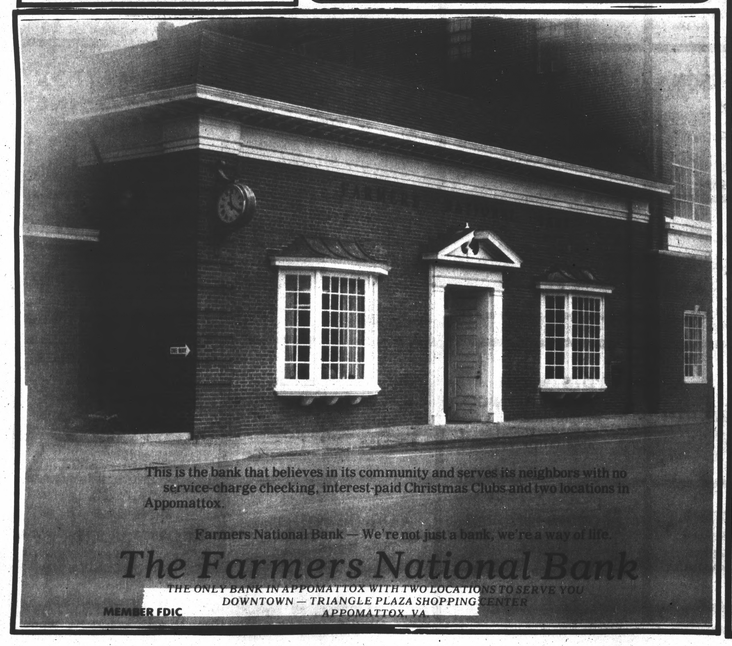

MR. AND MRS. HENRY M. STANLEY, JR. recently celebrated their 25th Wedding Anniversary with open house at their home. Hosts for the occasion were their sons, Mr. Wayne Stanley and Mr. Ralph Stanley.
Mr. and Mrs. Stanley were married on October 12, 1956 by the Rev. Charles R. Addington.

photo by Joe Vaughan
Mrs. Stephen Hunter Marshall

Wright, Marshall wed

The marriage of Judy Lynn Wright to Stephen Hunter Marshall took place on Saturday, November 21 at Liberty Baptist Church, with the Reverened Rex J. Bennett, officiating.

The bride is the daughter of Mr. and Mrs. John W. Wright, of Orange, Virginia. The groom is the son of Mr. and Mrs. Benjamin H. Marshall of Appomattox.

Mrs. Teresa Crawford, pianist, presented a program of wedding music for the ceremony.

Mrs. Sandra Mitchell, soloist, sang "Ave Maria" and "The Wedding Prayer".

The bride, given in marriage by her father, wore a gown of candlelight satin and chiffon. Her cathedral veil of illusion was edged in lace. She carried a cascade bouquet of white roses.

Miss Ann Sutherland, of Appomattox, was maid of honor. Bridesmaids were Mrs. Beverly J. Haun, of Radford and Mrs. Bobbie H. Wagner, of Hampton. They wore garnet floor length gowns with chiffon capes and carried presentation bouquets of garnet and pink flowers.

Miss Mary Ann Marshall, daughter of the groom, was flower girl. Her dress was of pink satin and she carried a bouquet of pink and white flowers.

Master Matthew Brent Richardson was ringbearer. He wore a black tuxedo and carried an ivory lace pillow.

Mr. Benjamin H. Marshall was his son's best man. Groomsmen were Mr. David J. Marshall, brother of the groom, and Mr. John W. Wright, Jr., brother of the bride. Both reside in Richmond. Groom and groomsmen wore matching black tuxedos with rose boutonnieres.

Mrs. Gloria Richardson was mistress of ceremonies.

Miss Connie A. Marshall, of N. Y. City, cousin of the groom, tended the register.

Reception was held in the church fellowship hall.

The bride is a graduate of Orange County High School and Radford College. She is currently employed by the Appomattox County School System.

The groom is a graduate of Appomattox County High School and Virginia Polytechnic Institute and State University. He is presently owner of Stephen's Fashions in Appomattox.

The couple will reside in Appomattox.

DAR event noted

Mrs. Charles F. P. Crawley of Appomattox was the guest speaker for the November meeting of the Red Hill Chapter, Daughters of the American Revolution which was held at the home of Mrs. H. Webster Babcock in Appomattox on November 12. Hostesses assisting Mrs. Babcock were Mrs. Ernest Bowling, Mrs. Douglas Crowther, Mrs. W. R. Herndon, Jr., Mrs. Thomas Morris, Miss Janet Moses and Mrs. Ernest Tolbert.

Mrs. Vincent Lusardi, Chapter regent, presided at the meeting and welcomed Appomattox members of the Blue Ridge Chapter DAR and other guests. Mrs. Ashby Scott, chaplain, gave the devotion and the NSDAR National Hymn, "O God, Our Help In Ages Past" was sung by Mrs. Scott, Mrs. Bowling, Mrs. Morris and Mrs. Tolbert. The American Flag Chairman, Mrs. L. H. Foster, Sr. led the chapter in the patriotic ritual. The President General's message for November was read by Mrs. Ronnie Cox and the Vice Regent, Mrs. Jack Poindexter, gave the National Defense Report.

Mrs. Crawley, a former elementary school librarian, has done extensive research on Virginia and Appomattox County history. She is the author of a historical short story, "Jimmy and the James River" and has recently designed and published a coloring book for children about the Appomattox Court House and The Civil War.

The story of Virginia's first 17 years was written along the banks of the James River and much of it in the towns, forts and plantations that grew here. Mrs. Crawley's talk, "A Hundred In Our State", centered on the cultural and governmental development of "the hundreds in Virginia". The word was from a subdivision of a county in England and Ireland which was called a hundred. Bermuda Hundred and Flowerdieu Hundred were among the numerous governmental settlements reflecting life of the early settlers in Virginia. Mrs. Crawley stated that the Indian Massacre of 1662 destroyed these settlements and government again centered at Jamerstown as the survivors came in from other communities.

Couple honored

Ms. Judy Wright and Mr. Stephen Marshall, whose marriage took place Sat., Nov. 21 at Liberty Baptist Church in Appomattox were honored with a rehearsal dinner at the John Mosby Inn. Hosting the occasion were Mr. Marshall's grandparents, Mr. and Mrs. Ralph Jarrell of Hamlin, West Virginia.

Members of the wedding party attending were: Ms. Ann Sutherland, maid of honor; Ms. Beverly Haun of Radford and Mrs. Bobbie Wagner of Hampton, attendants.

Mr. David Marshall, brother of the groom and Mr. John Wright, Jr., brother of the bride, ushers, both of Richmond; Mary Ann Marshall, daughter of the groom, flower girl; Matthew Richardson, ring bearer.

Also attending were the bride's parents, Mr. and Mrs. John Wright, Sr. and Mr. Tony Wright, the bride's brother, all of Orange, Va.; Mr. Jim Wright the bride's brother of Faber, Va., Mr. and Mrs. Ben Marshall, the groom's parents; and his brothers, Mark and Tim; Mr. and Mrs. Douglas Marshall of Rochester, N. Y. and Ms. Connie Marshall of New York City, Mrs. Sandra Mitchell, Mr. and Mrs. Billy Magann, Rev. and Mrs. Rex Beinnett, Mr. and Mrs. James Crawford, Mr. and Mrs. Kenneth Richardson, all of Appomattox; Ms. Becky Leonard and Ms. Susan Cobb, both of Richmond, Mr. Bob Wagner of Hampton and Mr. Billy Haun of Radford.

Birth announced

Mr. and Mrs. M. Andrew Williams, Jr. of Amherst, Va. anbounce the birth of a son, Justin Andrew, born Wednesday, November 18 at the Virginia Baptist Hospital, Lynchburg, Va.

Paternal grandparents are Mr. and Mrs. M. A. Williams, Sr., of Forest, Va.

Maternal grandparents are Mrs. William Wood Burke, and the late Mr. Burke of Appomattox, Va.

Addition noted

Fashions 'R' Us clothing store, located on the lower level of Triangle Shopping center, will be open from 10 a.m. to 8 p.m. Friday nights until Christmas, in addition to the store's normal weekly hours.

The extended hours notation was omitted from the store's ad in this week's Christmas Gift Guide.

THESE LADIES ARE JUST TOO BUSY TO TURN AROUND! They are getting ready for the annual Christmas Bazaar of the Appomattox Court House Presbyterian Church's Stitch and Chatter group. The bazaar will be open on Friday, December 4 from 10:00 a.m. until 8:00 p.m. and again on Saturday, December 5 from 9:00 a.m. until 12 noon. As usual the bazaar will feature crafts of all kinds, including gift items, decorations for the home and tree and baked goods. A limited number of Advent Calendars are available. If interested, call Ethel Evans, 352-9004 or Ellen O'Brien, 352-5436 for advance sale of Advent Calendars only.

'Nutcracker' slated

The Lynchburg Fine Arts Center presents The Richmond Ballet Company in **The Nutcracker** at E. C. Glass, in two performances on Saturday, December 12. A matinee performance will be held at 2:00 p.m. followed by an evening performance at 7:00 p.m.

The Sugar Plum Fairy and her Cavalier will be danced by Miss Leslie Peck and Jerry Schwender. Both are Resident Artists at the Richmond Ballet. Miss Peck has been affiliated with The New-York Ballet. Mr. Schwender trained with Robert Joffrey, Director of The Joffrey.

The Nutcracker is sponsored by M. Van Lewis, Jr. of Lewis Management Company, Leggett of River Ridge Mall, and Virginia National Bank.

Open House slated

An Open House will be held at the home of Mr. and Mrs. Kevin Collins this Sunday, Nov. 29, from 1 p.m. to 5 p.m.

The Collins home, which has been entirely redecorated inside and out, is located on Route 460 East, just east of the Evergreen community turnoff.

Birth of Glenn child announced

Mr. and Mrs. Robert Lee Glenn of Appomattox are proud to announce the birth of a son, Jason Robert, born November 21 at 10:01 at the Virginia Baptist Hospital. He weighed six pounds and six ounces. The Glenn's are also parents of a 14 month old daughter, Mary Virginia, born September 12, 1980.

Maternal grandparents are Mrs. W. D. Christian and the late Mr. Christian; paternal grandmother is Mrs. Lewis Gobble, all of Appomattox.

'Hearts' perform

There was no generation gap when the Appomattox Young Hearts Club performed with their musical instruments for the pre-school children at the Appomattox Children's Center on highway 460 West.

The children thoroughly enjoyed the music and in turn presented some of their songs for the Young Hearts Club members.

"Following the program there were lots of smiles and hugs for everyone," commented Mrs. Merle O'Donnell, who with her husband Brian owns the childrens day care center.

Meeting set

The Retired Teacher's Association of Appomattox will meet at St. Anne's Episcopal Church on December 1, at 12 noon for its regular quarterly meeting and luncheon.

Please make plans to attend as Mrs. Ivey Holland has planned an interesting program and good attendance is desired.

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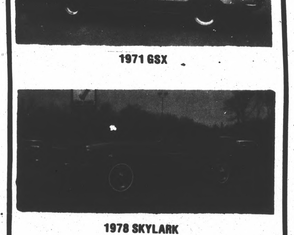
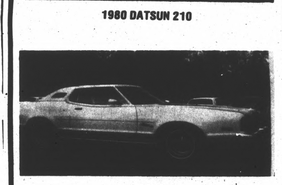


1978 SKYLARK

1980 DATSUN 210



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